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AUGUSTA, MAINE, THURSDAY MORNING, JULY 24, 1856.

NO. 31.



"Our Home, our Country, and our Brother Man."

CURING FOOT ROT BY THE WHOLESALE.

The foot rot in sheep, and hoof ail in cattle, occasionally troubles sheep and cattle in Maine, though we never knew it to become so prevalent as it sometimes does in warmer countries. Our farmers know the virtues of a solution of blue vitriol (superphosphate of copper), in this disease, and generally apply it in such cases with good effect.

We have never heard, however, of a better, easier, and more ingenious way of applying it than one we find in the Michigan Farmer, from an address delivered before the Cortland Co., (N. Y.) Ag. Society, a year or two ago, by A. B. Dickinson.

Mr. Dickinson is known to the farming community as a very extensive and successful wool grower, and of course has had much experience in curing this disease. He thus tells the story of his operations:—

"I have had some experience for twenty-five years, with what I once considered as one of the most injurious diseases to cattle, and more especially to sheep. I now regard it as of little or no consequence, and I will trouble you with one of twenty-five years' operations, and to that end will take the year in which the disease was most malignant, which was in 1850. I purchased in that year more than 30,000 sheep, and had not less than 1000 head of cattle upon my farm. During the pasturing season, more than one-half of all my sheep were affected with the rot, and because they were diseased, I purchased so largely. Men came all the way from Ohio to sell me their sheep, expressly on this account. My remedy is simple and plain, and my cure equally sure. I fence a three-cornered field, and at the pointed corner I make a lane. In this lane, or neck of the field, I set a rough twelve foot long, twelve inches deep, of the same width, in which I fasten some scantling, substantially, flaring out, then cover the scantling with boards, so that only one sheep or steer can go through the lane at a time.

In the trough I place 50 or 100 lbs. of blue vitriol, fill and keep it up of water as it should be, covering the liquid over with straw, and set the sheep or cattle marching through, and by leading a good ox through, the rest will follow. A tame shepherd dog will start the sheep through, and one man with a well trained shepherd dog, can drive through 10,000 in one day. It will make or replace hoofs, or parts that have rotted off. With cattle this disease is not so malignant as sheep, but either may be cured without stopping their growth, if taken in time. If it has been of long standing, feed with sulphur freely in your salt."

Mr. D. does not say how often he drives the sheep and cattle through the trough, but he probably repeats it every day until a cure is effected.

CELLARS AND BASEMENT STORIES.

C. P. Dwyer, an architect, of Buffalo, in a work which he has recently published, entitled the Economic Cottage Builder, scouts the old-fashioned idea of cellars and basement stories, as being unhealthy and "unfit to be made."

He would make the foundation of the house all solid clear up to the sill. He gives the following directions for building a cellar, which he says is one of the greatest comforts attached to a house. It reminds us of some of the cellars which we have seen in Aroostook and the Madawaska country, only those we have seen were made of cedar timber instead of stone or concrete, and covered three or four feet with earth. He recommends them to be built above ground, in the rear of the house.

The foundation of such a cellar may be, he says, of stone or concrete, and the walls be formed of sun-dried bricks, called by the Spaniards, "adobe." These should be twelve inches thick, and not over five feet in height.

There should be two small windows provided with double sashes. The door should be two inches thick, set in a stout frame, on a stone sill. The outside of this door might be sheathed with tin for two feet high.

The roof should have a pitch equal to one half of its span, and be boarded and covered with tarred board paper and then sodded.

The concrete or stone foundation should be carried up two feet above ground, and this, with the precaution of tinning the door above referred to, will be an effectual barrier to the entrance of vermin.

The floor should be composition as follows:—a layer of broken stone or gravel spread upon the ground, and over this to be poured sand, lime and water, in the proportion of twenty of sand to one of lime, diluted with as little water as is necessary to make a thick mixture. This, besides preventing the access of vermin, will give coolness to the atmosphere, a most desirable object in the formation of cellars. The walls may be plastered on the inside.

The roof of this cellar should project two feet beyond the walls to protect them from wet.

RED DURHAMS. This variety of Durhams seems to fill the eye of many of our farmers. Mr. Obadiah Whittier, of North Vienna, recently sold a yearling of this variety to John Koser, Esq., of Portland, for \$85. This was sired by the beautiful bull which Mr. Whittier exhibited at the State Show at Gardiner, last fall. We understand he has a few more left of the same sort.

ANOTHER WAY OF KILLING OUT DAIRIES. Norman Porter Esq., of Berlin, top dresses two years running with barn-yard manure for destroying dairies; the first nearly does the business, and the second makes a finish of them.

PRICE OF CHOICE CATTLE.

Notwithstanding the predictions of many that choice Durhams, Devons, &c., will not long command the high prices heretofore paid for them, we do not as yet see any diminution in prices.

At the sale of Col. Morris' Stock, on the 24th and 25th ult., former prices were well sustained—the aggregate of all his sales amounting to over \$19,000.

An abstract of the returns, which we find in the American Farmer, reads thus:—14 short horn bulls and bull calves brought \$4810. Mr. Cuppen, of Michigan, purchased the bull calf Orpheus, at \$675.

Six Durham bulls and bull calves brought \$1350. Mr. Peters, of Georgia, paid for Master Birthday, four months old, \$540. 16 cows and heifers brought \$485. One cow, Birthday, twelve years old, brought \$450.

The South Down sheep brought good prices. Young York, a buck five years old, brought \$400, which was paid by Mr. Thorne, of New York. 10 imported ewes were bought by Mr. Hitchcock, of Connecticut, at an average of \$150 each.

Six yearling bucks ranged from \$100 to \$175 each. Six yearling ewes sold at \$60 each.—Spring lambs ranged from \$25 to \$40 each.

The Essex hogs brought fair prices, but were bought by people near by, they being (the old ones) rather difficult subjects to transport. The Berkshire swine also brought good prices.

Col. Morris will hereafter confine himself to the breeding of Durhams only; and his reputation as a spirited and judicious breeder, will give confidence to the public that whatever comes from his herd will be A. No. 1, and that, too, of the highest order.

CULTIVATION OF THE WATER LILY.

A lady subscriber inquires if she cannot cultivate the common white water lily of our lakes and ponds, so as to obtain them without being under the necessity of taking a boat or wading into deep water for them?

We answer yes. You want a place where you can supply them with the requisites for nourishing them. They are at home in water and mud. It is not necessary that either should be very deep. We once had them grow in a place which was overflowed in winter by a dam placed across a small stream, and in the spring the dam was opened and the water passed off, except in some cavities where it remained, keeping the mud somewhat moist.

In these spots we had some beautiful white water lilies; some of them grew very large. The stems, not being floated by the water, grew up strong, but not very long. By getting some of the roots and crushing them, into the mud with your foot, they will grow. It is possible, if you should fish up some of the seeds from the bottom of the ponds in the fall, (for the seeds ripen at the bottom of the ponds), and plant them in such muddy places, they will germinate and grow. The experiment can be easily tried. We think that the roots should be covered with water in the winter, and thereby be prevented from freezing.

EARLY YIELD OF BARTLETT PEARS. A correspondent informs us that Dr. Hawkes, of Eastport, on the 25th ult., picked from his dwarf pear trees, set out last year, his object being to present some to the fair. The fruit was of a most excellent quality. The humid atmosphere in Quoddy, admirably favors the cultivation of the pear. Why should the climate not be extra well adapted to their growth, when the country where their cultivation is the most extensive and the most successful, is about five degrees further north than we are? They are on the right kind of Quince. The common Quince is nearly worthless for the purpose. That they get ripe in this climate, and have more than a month to spare, was tested last year.

JUMPING LOUSE. Hovey, in the last number of his magazine, says an insect called the jumping louse, is one of the most injurious to pear trees. Not much is known in regard to it, and it is not often seen, yet its effects are such as to sometimes destroy young shoots of the tree. It lays its eggs in the crevices made by the scales of the buds. He recommends washing with whale oil soap, early in the spring. This preparation will also kill the scale, which is another insect very injurious to such trees.

BLACK OXTONGUES. We have received some fine specimens of this variety of apples, in a good state of preservation, from Mr. George Hammond of Winthrop. He took no pains to preserve them than to put them into a cellar where they could not freeze. Those apples have this season at least, kept better than the Russet.

TO DESTROY ROSE BUGS. Mr. Editor:—Having seen several notices in the Farmer regarding a worm that destroys the rose bushes, I thought it might not be amiss for me to communicate a very simple remedy, which has proved effectual for two years that I have tried it. Take common soft soap, and soft water, put them into a watering pot and give the bushes a good wetting. It should be made as thick with soap as will run through the sprinkler. Two or three applications will generally be sufficient.

E. Vassalboro', Me.

DRY WEATHER. Dry and hot weather is needful for many things. Corn cannot grow well without it. Haying prospers when it comes. Roads pack and become solid on its approach. Summer fallows do well under it. Clearing land absolutely requires it. Every evil, almost, has its counterpoise of blessings.

HOGS. See that you have a good, cool place, with plenty of water for wallowing. If they are in good condition, this is the more needful, because they are more liable to diseases of various kinds during the hot weather.

STRIPED BUGS.—BLIGHT ON FRUIT TREES.

Ms. Editor:—At a suggestion in your paper, I sowed cress in cucumber hills. I think it has an influence, although not a preventive to the yellow or striped bug. I have found nothing as efficacious as air slacked lime, scattered profusely over and under the plants, covering the ground. I consider it a sure remedy for the black insects and slugs which infest the cabbage and other plants, also obnoxious to the rose bug.

You will confer a favor by answering the following questions:—

What occasioned the blight or decay of blossoms on fruit trees, this spring, about here?

Did the same cause affect the leaves?

What will destroy the maggots on the roots of cabbage plants, without injuring the plants?

Can you safely preserve, during winter, dahlias bulbs, in light dry soil, by covering them with brush, straw, or manure? I mean, letting them remain where they grew in soil where beets, parsnips, &c., keep well.

J. W. K. NORWOOD.

Camden, July 12, 1856.

NOTE. It is difficult now to tell what was the cause of the blighting of blossoms and leaves referred to by our correspondent. We once knew a similar effect produced in part of a large orchard. It was, to all appearance, brought about by a current of cold air, passing as tornadoes do over a tract of well defined width, and all the blossoms exposed to it were blighted. If any in its tract were saved, it was those which happened to be more sheltered from its current than others.

Strong tobacco tea will kill all the maggots in cabbage roots which it will touch, but many of them burrow in and are not reached by it, and these of course escape.

We never have been successful in protecting Dahlias roots in the open ground, by any means hitherto tried. It is possible that by burying them so deep with sawdust, or tan, or leaves, that the earth about them will not freeze at all, they may be saved. We have always done best by packing them in dry sand, and putting them out of the reach of the frost.

[Ed.]

TO PREVENT COWS SHEEDING THEIR MILK.

Ms. Editor:—I wish to inquire, through the Maine Farmer, of you or your correspondents, if there is any way to prevent a cow from shedding her milk, as I have one that would do so were it not for that trouble. Also, whether you can give any information respecting bunches in the throats of calves and lambs? They have two bunches, one on each side of the throat, which resemble the kidney in form, and some of them nearly as large. The lambs will come weak, when the bunches are large, cannot suck, and soon die. It affects their breath very much. Calves will generally live longer. They breathe very short and quick, and at last die. The throat and lungs are badly affected when they die. If you can inform us what is the cause and how to prevent it, you would do the farmers in this vicinity a great favor.

E. S. FOWLER.

Maple Grove, May, 1856.

NOTE. We once saw the following mode proposed to prevent cows from leaking or shedding their milk: Take small pieces of cloth, dip them in collodion, and place them on the end of the teat so as to cover the orifice. We tried it this spring on a cow of ours that is troubled in this way. Whenever the plaster stuck on all day, it was effectual; but sometimes they would not adhere well, and come off by the motion of the cow when walking, and sometimes would be brushed off in the bushes where the cow went at times.

We think better adhesive plaster for this purpose might be made by boiling common linseed oil down to a thick condition, putting it in small plaisters of cloth. We merely suggest this, having never tried it or known it tried.

As to the disease of calves and lambs which our friend mentions, we cannot well advise, not having seen anything of the kind among us. It seems to be a malignant disease, originating in a bad condition of the blood, which might be changed by change of diet.

[Ed.]

FOR THE MAINE FARMER.

A CURE WANTED.

Ms. Editor:—I have a valuable horse that has a sore upon the right shoulder-blade near the spine, which came there some time in the month of March last. Not knowing what it might be, I applied the knife to it. Since opening it, it has discharged constantly, a corrupted and sometimes inodorous bloody matter. Those who are acquainted with them of whom I have consulted, universally pronounce it a thielcel (or thielcelow), but say they know of no cure for it. Being ignorant both of the nature and treatment of them myself, I have exhausted my ingenuity in trial, by making different applications, but all to no purpose. I therefore wish to know, through your columns if possible, a remedy. Any information respecting a cure will be gratefully received and amply rewarded.

Respectfully yours, C. H. BURGESS.

Waterville, July 15, 1856.

NOTE. From the account given by Mr. B. in regard to his horse, it must be troubled with what is called "poll evil," if situated near the head; but where it is, may be called "fetula," or fistulous withers. This disease is generally brought on by some injury to the part, such as too great pressure of the collar near the part, or by a blow. The sore or bruised part matures, and thus burrows down among the integuments of the part, and forms a sort of diseased channel or "anus." As it is difficult to dislodge the matter from the bottom of such places, the usual remedy is to run a probe down to find the bottom, and then if possible put a rowel into the top and out at the bottom. If this cannot be done, if an opening can be made from the bottom outward, and some stimulating liquid thrown in by a syringe, such as salt water or a weak solution of copperas, and afterwards syringed out and kept clean with warm soap-suds, a cure may be expected.

Consult the "Modern Horse Doctor," by Dr. Dadd, a book which should be in every neighborhood where horses are kept. [Ed.]

PROVINCIAL GLEANINGS.—NO. 4.

Woodstock is a thriving young city, on the St. John River, 65 miles north of Fredericton, in the midst of a fine agricultural country, and a great mart for lumbering operations. Iron ore abounds in the vicinity—is said to be of superior quality, and inexhaustible; smelting works turn out about 30 tons daily. Among the enterprising men at W., Chas. Perley is well known in the province and abroad, for his zeal in farming and stock growing. He imports some fine animals, especially sheep—the last year clip of wool from his Leicesters averaged over 7 lbs. each; he sold a lot of wethers at St. John for \$14 per head. Francis Sharp is noted as a nursery and seed man, has furnished the country with many fine trees, is giving more attention to raising garden and field seeds in large quantities. He seems to be an original man, ready to embark and lead off any enterprise, which his more cautious neighbors are afraid to risk.

Among other experiments, he keeps bees on a large scale. I am told he has now, over 1000 hives, mostly let out; this was considered a daring experiment, the provincials having an idea that they would not flourish "in this country;" but the way his hives multiplied and manufactured their sweets, is proof that this small stock pays him well, in fact is getting up quite a buzz through the province. I noticed one peculiarity in his apple tree—the low training system—he thinks them harder for this cold climate, does not allow them to be trimmed up more than 2 feet, some even branch out at the ground, they will certainly come into bearing earlier trained this way, and if one has room and patience, it may be the most profitable; should think the deep snows would sometimes split them down.

East of W. is a fine agricultural region bordering on Houlton, Maine. This portion of the province resembles the level and fertile Aroostook country, and was originally covered with heavy hard wood growth.

Jacktown and Williamstown are well settled with independent farmers, the farms are large, well laid out, and the land is nearly all available for crops, is well supplied with cedar fencing, and suitable timber for building. The ground along the river from St. John to Butterfield Creek, 25 miles above Woodstock (as far as I visited), is mostly spruce and hemlock, some small white birch, elm, willow, and butternut, along the creeks and intervals. An occasional rocky bank like those of our Kennebec is covered with a similar hard wood growth; excepting the absence of oak, which is scarce throughout the province. This great upper valley will doubtless come in coming time with agricultural products as the river now does with logs; but while lumbering holds out stronger inducements to those who look for more immediate pay than tilling the soil, the forests, rivers, and mills, will be the great fields of operation.

A few large farmers are lumbermen too, and a few of them may be called lumbering farmers—send their winter in the woods and return late in the spring—hurry their crops in, and are off on the "drive" with their lumber, or at the mills. Some even leave their land to clear, and put in seed until summer, and then complain of short seasons, "this frosty country, &c." Unchopped wood piles are often seen in the yards of this class, until late in the season.

While lumbering requires the hardest of toil from the strongest of sinews, it has many attractions too. It calls forth that indomitable spirit which prepares young men to cope with difficulties and danger in after life. It schools them for those toils and privations which the new settlers must expect to pass through. It is an interesting scene to the stranger while passing up the river, to view the whole rafting and driving process in floating the lumber down. In the upper valley where spruce is plenty, and farms are 2 to 5 miles long, (or extend back that distance from the river), most every farmer has a lumber lot "out back," from which he draws a pile of logs, and stacks up on a high bank of the river where such exist. At the season for rafting, these are rolled down, and if the banks are 20 to 40 feet, and steep, this "log rolling" is quite exciting, as they go thumping and leaping, until with a bound they splash into the water are caught by the raftsmen and soon marched off to the mills below. During the running, 15 to 25 large rafts pass down daily. They will float 75 miles a day in quick water. If they are destined for St. John, or places where the tide stops the current, a steamer will tug them along. In addition to these rafts which are formed along the main river and its tributaries, large quantities of logs and timber are constantly floating down loose. Many run around on the islands and ponds, or run into eddies, where they remain until the driving companies sweep the river. Parties of 50 to 75 robust and sort of aquatic men, may be seen with their batteaux and pick-poles, wading out, rolling off or floating down. There are a wide awake contented set of fellows. When night overtakes them, they stop on the bank, or islands, strike their tents, fire up, cook their pork, tea, &c., and are quite as much at home on the soil with a few evergreens for their bed, as any of the natives.

After visiting the most important agricultural regions on the river and many of its tributaries, some of the fine upland portions, including a thriving country town toward Kewick ridge, called the Scotch settlement, the fertile hill country of New Jerusalem, with other sections where the liberal soil is well tilled by the liberal people, I took passage from Indian town to Hampton, in the steamer "Col. Fremont," (built in the States). Passing up the St. John a few miles we entered Kennebec bay, and next the river of the same name, a fine broad river flowing into the St. John from the East country, rather poor and broken for 15 or 20 miles, when fertile fields began to stretch down to the water's edge, next, broad marshes and properties of excellent land along the way. The parishes of Hampton, Norton, and Sudbourn, contain strips of excellent land along the river, many a pretty vale—but Sussex vale further up river, is the garden of this portion of the country. It is peopled mostly by independent farmers who

are not satisfied with less than 200 to 400 acres of land, valued at \$50 per acre.

On enquiry at the inn where I stopped, (kept by Dan'l Sheek, Jr.) about the scale of farming operations, he informed me that his farm comprised 400 acres of land, keeps 40 head of cattle, cuts about 100 tons of hay, sowed 100 bus. oats, 20 acres buckwheat, and planted 8 acres of potatoes and turnips. This is but one specimen. Many broad fields and large barns in the vicinity, would indicate similar abundance. One mowing machine was introduced last year, but does not fully answer the expectation of its owner. Abundant crops of wheat were formerly raised in this valley, until the weevil attacked it. Farmers who used to raise from 500 to nearly a 1000 bus., and manufacture quantities of excellent flour for the market, have of late nearly abandoned the crop, but are trying it again on a small scale. It promises to do better. In addition to the rich agricultural resources of this valley, there are salt springs, one of which has produced 100 bus. per week of superior quality. Lime and plaster also abound in places. The land continues very fertile up this river and along its branches. Indeed, most luxuriant specimens of the different varieties of evergreens and birch skirt the roadside pastures and hillsides. They are so adapted to the soil, or the soil to them, that they spring up spontaneously by the wayside, in ditches, &c., and their beauty seems to command respect too, for the farmer spares them to adorn his grounds.

S. N. T.

HAY AND HAY CUPS. Everything prompts the farmer, this year, to take special pains to secure a good quality as well as a good quantity of hay. The late severe and frequent showers give warning of what may be; while the large crop indicates that much work will have to be done in a hurry. Very few farmers have yet tried the hay cups, though everybody's testimony is in their favor. Mr. Frederick Paine, of Winslow, who has the credit of managing his small but choice farm with as much economy and skill as anybody in this vicinity, was one of the first to introduce the hay cups, and his testimony to their profit and convenience is conclusive. He has tried them in various shapes and ways. He would have them made two yards square, of firm and heavy cotton, with the loops for fastening made by turning back the corners an inch or two to hold the strings that fasten to the sticks. The sticks should be near two feet long, to be driven into the ground and not into the hay, and as far from it as the size of the cup will permit. The hay cups are convenient for protecting grain or guarding vines from frost—but to mention their use for sheets and table cloths where there happens to be a short crop in the house. Those who buy hay should always inquire whether the seller uses hay cups. If he don't, look sharply at his hay—and tell him to get some.

[Waterville Mail.]

HOW TO DRY HAY. Keep it stirring if you would have it dry in two days. Two tons on an acre may be dried in that time provided it is often stirred. The air must be admitted to circulate through it in all cases where there is a good bottom.

The swaths should be shaken up early in the day, or soon after cutting—but they need turning again before noon to expose them properly to the air, and in some cases it will be proper to stir them a third time before raising.

When the swaths have been thoroughly stirred and exposed to the sun and air, the hay is raked with much more ease, as it is lighter and lies up higher on stubble, letting the teeth of the horse rake have room enough to take hold. Thus frequent stirring often saves much labor in gathering, and saves long exposure to the weather. For the want of thorough stirring hay must be exposed one day longer than it need be to the risk of bad weather, and more labor also may be required on the whole than if some extra time should be expended soon after mowing.

Half a peck of cheap salt for each ton will be enough for cattle. More may be strown on that which has not had a good chance to dry, while a less quantity will suffice when the hay is dry enough. [Mass. Ploughman.]

HOW TO BATHE ON A SUMMER'S DAY. Many erroneous notions prevail respecting the use and properties of the warm bath. To many persons the idea of submersion in warm water, on a summer's day, would be preposterous; but if it be rationally considered, it will be found that the warm bath may be taken with equal or perhaps greater benefit in summer than in the winter. During hot weather, the secretions in the skin are much increased in quantity, and consequently a greater necessity exists that it should be kept perfectly free from obstructions. Another prevailing error respecting the warm bath is, that it tends to relax and enervate the body; for experience has sufficiently proved the fallacy of the opinion, and many physicians have prescribed its use to patients laboring under debility from disease, none of whom experience such effects, but have all felt invigorated, and mostly restored to health and strength. Many persons are deterred from using the warm bath, especially in winter, from fear of catching cold; but this fear is groundless, for it has often been found that the warm bath, by increasing the circulation on the surface of the body, renders it more capable of withstanding the effects of cold than it otherwise would have been.

CURRENTS FOR WINE MAKING. The red current (or red Dutch) for wine making, gives a higher flavor than the white, and is considered a better producer. One acre of currant bushes, set 4 feet, apart, would in due time produce 25 bushels of fruit, and might be made to grow 50 bushels, that depending on the soil and the manner of cultivation. Three gallons may be obtained from a bushel of good ripe fruit. Make the wine in the same manner that you would a barrel of good sweet cider, with the addition of from 3 to 4 pounds of sugar to the gallon, fermenting off the pomace until it is entirely clear, after which it should be racked off into tight barrels and there remain any desirable time to become ripe and firm. As to the price of the article in market, the deponent saith not.

SUMMER.

BY HON. MRS. NORTON.

This is the time of shadow and of flowers,

When roads gleam white for many a winding mile,

And balmy rest repays the time of toil—

When purple hues and shifting beams beguile

The tedious sameness of the heath-grown moor—

When the old grandeur sees, with placid smile,

The sun-burnt children frolic round his door,

And trellised roses deck the cottage of the poor.

The time of pleasant evenings, when the moon

Rises accompanied by a single star,

And rivals e'en on the brilliant Summer noon,

In the clear radiance which she pours afar—

No stormy winds her hour of peace to mar,

Or stir the dreamy clouds which melt away

Beneath the wheels of her illuminated car;

While many a river trembles in her ray,

And silver gleams the sands round many an ocean bay.

Oh, the heart lies hushed, afraid to beat

In the deep absence of all other sound;

And home is sought with loath and lingering feet,

As though that shining tract of fairy ground

Once left and lost might never more be found;

And happy seems the life that gipsies lead,

Who make their nests where money banks abound,

In nooks where unpicked wild flowers shed their seed.

A canvas spreading tent the only roof they need!

BUTTER MAKING.

EDS. RURAL NEW-YORKER:—As this subject is one of universal interest, not only in the dairying districts, but throughout the whole country, it may not be amiss to give it more attention. It is certainly important that a family paper of the circulation and influence of the Rural should disseminate correct information upon this as upon all other subjects. I propose briefly to hint at the process of Butter Making, as practiced by the best dairymen of Northern New York. I shall endeavor to confine myself to the usage of the best makers, rather than to advance theories of my own—simply promising, that for several years I have been extensively engaged in the Butter and Cheese trade, and ought perhaps to be considered as conversant with the best methods of manufacture. It may be necessary here to state, what may not be known to all your readers, that the first class butter dairies of Jefferson, Lewis and Oneida counties are very much sought after, and principally depended on, by the Boston dealers, for their winter and spring trade.

In the first place, our best dairymen deem it very important to provide a suitable place for setting the milk. Many prefer a room wholly or in part under ground. Ordinary cellars are much used—pains being taken to have them cleanly and well ventilated. Some prefer an upper room, well shaded, and with a northern exposure. Strong currents of air are to be avoided, as tending to harden the surface of the cream, and as a consequence, there are specks of unburned cream in the butter. When these specks are found in the butter, it is sometimes necessary to overwash in order to get them out.

It is quite important to skim the milk exactly at the right time. If skimmed too soon you lose in quantity; if too late, the quality is irreparably injured. It is difficult to give a rule in reference to this matter. Regard must be had to the weather, place of setting the milk, &c. Our best makers watch their milk closely in hot weather, and always skim when they observe the slightest indication of a motley appearance on the surface of the cream, which would not be noticed by a casual observer, and only on looking across the surface toward the light.

When the cream is taken off it should be well stirred, and set away in a cool place. Ice is very much used. Some use coolers, lowering the milk into the well. It is impossible to make fine butter out of partially melted or heated cream. The temperature should not be allowed to get above 62 or 64°. This is easily regulated with ice, or an abundance of cold water. It is important to churn often. Our large dairymen churn every morning; the smaller ones in two days. The common dash churn is a good deal used, and attached to a horse, sheep, or dog power. If the butter does not come readily, it should be set into a tub of cold water, or when the thermometer churns are used, the temperature is kept down by keeping cool water in the chamber. If the butter comes very soft and spongy, it is past remedy. It should not be packed, or if it is, let it be put in a package kept for such churnings.

As soon as the churning is done, the butter is carefully and thoroughly washed; hence, an abundance of cold water is a necessity. No doubt butter can be overwashed, but it is necessary to ensure its keeping qualities that the milk be entirely excluded; and washing is the cheapest and most expeditious method of getting rid of it. Nine-tenths of our best makers wash till the water is clear, more or less. I do not know ten good makers in Jefferson county that do not wash their butter. Some few make an excellent article without washing; but in the warm weather it becomes necessary to overwork, in order to get the milk out perfectly, and thus the grain is injured, and the butter has a salty appearance, and not unfrequently has white specks that are a very material injury. It is but just, however, to say that some of this small class, when the weather is favorable, or where they have extra facilities, get up an article every way superior and of very fine flavor.

The common rule for salting is one ounce to the pound during the summer—rather less in the fall. If the salt is good, this is about all the butter will dissolve. It should have about all it will retain, if it is to stand through the summer; but there should be a bar to a high price, and is of no possible advantage. Experienced makers should weigh each churning, and get it exactly right—neither too little nor too much. Great care should be had in selecting salt. It should be free from foreign substances, clear and fine. One of our Boston dealers has been in the habit of sending car loads of salt from Boston, and gratuitously supplying his dairies that were under contract, so much importance did he attach to the quality of the salt. The ground rock salt is very gen-

erally used with us. The Syracuse Evaporated would be more in favor with us, if we could rely on getting it pure and in proper shape.

Very many of our best makers salt immediately after washing—mix the salt evenly and pack at once. Others let it stand a few hours, and work the second time—taking care not to work more than is necessary to mix the salt thoroughly soaked in strong brine, the butter is put in as solid as possible, many pound it in with considerable force, as a matter of economy of room, and as rendering the mass less impervious to the air. Dealers also like to see a package of butter, when turned out, present a smooth

